**Fruit Salad**

**Ingredients:**

1 cup strawberries, **sliced**

½ cup green or red grapes, **sliced in half**

¼ dragonfruit (OR 1 kiwifruit), **cubed**

1 orange, **peeled and sectioned**

½ banana, **sliced**

80 mL prepared orange juice

40 mL lemon juice

40 mL brown sugar, packed

Orange zest (from the peel of 1 orange)

2 mL vanilla extract

**Directions:**

1. Bring orange juice, lemon juice, brown sugar, and orange zest to a boil in a saucepan over medium-high heat (#5). Once it is boiling, reduce heat to medium-low (#3), and simmer until slightly thickened, about 5 minutes. (Remember that sauces thicken when steam is allowed to escape). DO NOT USE A LID!
2. Remove from heat, and stir in vanilla extract. Pour into a small bowl and bring to the demo table so that Mrs. Chase can put it in the fridge to cool.
3. Layer the fruit in a glass bowl. Pour the cooled sauce over the fruit. Stir carefully to coat the fruit. Serve in ice cream cups. Top with a cherry.